

# Afternoon Frocks of Pure White or in Pale Pastel Tints

Bolero Coatees and Eton Jackets Made by Dressmakers in Paris—Pleated Skirts in Taffeta and Satin  
All the Rage This Spring



PORTRAIT STUDY OF Mlle. CECILE SOREL.

One of the new toques in black velvet. Picturesque gown in ivory chiffon and beautiful old lace.

By CLAUDE CHERY.

THE season at Monte Carlo, and indeed all along the Riviera, is now at the full height of its brilliancy. The weather since the first week in January has been superb—every day floods of golden sunshine, cobalt skies and sapphire sea. At Nice all the world is at the moment looking forward to the carnival. Before this article appears in print several battles of flowers will have taken place and his Majesty King Carnival XLII. will have made his triumphant entry.

Over here in Monte Carlo we do not go in for a special carnival. Every one motors over to Nice for the festivities there and here public interest is centered in the Casino. And one does not go to the Casino for the sole purpose of gambling or of watching other people throwing away their money. In that magnificent building there are large concert halls and a fine theatre and at this season the leading artists of Europe have engagements to appear at Monte Carlo.

One of the most admired of the actresses who visit the Riviera every season is Mlle. Cecile Sorel of the Theatre Francaise in Paris. Cecile Sorel holds a unique position on the Parisian stage. Not only is she very clever and graceful, but she is also an acknowledged leader where dress is concerned, and her taste in furniture, pictures, etc., has given her a place of prominence in the world of art. From the beginning of her career she has played the role of grande dame on and off the stage. At the Comedie Francaise she is always chosen to portray the parts of the famous society leaders who belong to French history. She is past mistress of what has been called "le grand style." Recently she charmed the visitors to Monte Carlo by her rendering of the heroine in "La Tosca." It is one of the roles in which she looks superb. No one who had ever seen her in this piece could forget the effect of her entrance in the first act—her superb gown of rich brocade, her hat with its graceful plumes, her long gloves of black velvet.

Picture to yourself a large, very high room with a floor set with squares of pink and white marble and strewn with tiger skins. At one end of the room there is a marble fountain surrounded by ferns, and the massive dining table, made of pure white marble, was copied

from a historic table in the Trianon at Versailles. The room is lighted by many candles and here and there on the walls one finds an old master of great value. Mlle. Sorel has a special weakness for tiger skins of huge dimensions. Several of these decorative rugs are to be found in her beautiful blue salon, lying against a Recamier couch which would have delighted David. A charming and unaffected woman in this Parisian actress who knows so well how to reproduce the stately glories of the past in this day of uncertainty, restless taste. An admirable actress, but above all things a feminist of an exaggerated order.

One can pass a very amusing hour in the Cercle Prive at the Monte Carlo Casino. The rooms which have been given up to the use of the Cercle des Etrangers are many and spacious. They are happily without the overheated atmosphere of the public gaming rooms, and they are extremely chic. In the afternoon as well as at night very charming Parisian gowns are to be seen in these rooms.

The Casino, like Paris, seems a half-way house to everywhere. People spend half an hour in the rooms on their way to a smart tango tea and again on their way back. If you want to see any one particularly you are certain to meet him—or her—at the Casino. And though it is a generally accepted idea that the majority of persons come to Monte Carlo for the sole purpose of gambling the truth remains that a vast number of men, women and girls come here because the place is very beautiful and the life brilliant and gay.

Of course the tables are always crowded; money is being swept into the bank at every hour of the day, every day in the year. But my personal observation tells me that 80 per cent. of the heavy gamblers are either Germans or Russians and that the greater number of the English and American visitors come here to amuse themselves and to escape the winters in London and Paris.

At Monte Carlo one has almost every kind of amusement right at hand: splendid roads for motoring, the Mediterranean for yachting, picturesque excursions on all sides, on the coast and

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B. Left side of corset, turned over, showing the perfect hygienic support, and guard the figure against permanent loss of symmetry.

C. Top of corset, showing the perfect hygienic support, and guard the figure against permanent loss of symmetry.

D. Bottom of corset, showing the perfect hygienic support, and guard the figure against permanent loss of symmetry.

E. Front of corset, showing the perfect hygienic support, and guard the figure against permanent loss of symmetry.

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into the mountains. One can have a splendid time without once risking a five franc piece on the roulette tables, but it cannot be denied that the big Casino is an attractive place in which to spend an afternoon or evening.

I have spoken in recent articles of the charm of white gowns and hats in this land of sunshine, and at the Cercle Prive in the afternoon I notice that nearly all the pretty girls and women are gowned in pure white or in pale pastel tints. The new make of velours de laine, which is very supple and light, is a favorite material for these costumes, and I have already seen some charming tailored suits in a heavy make of white satin.

The leading dressmakers and tailors in Paris are doing wonderful things with the bolero coatees and eton jackets of which I have so often spoken. This style of coat has suddenly become popular, and this is strange because the bolero-eton outline is rather trying to any but a very slender figure. The other afternoon at the Casino a pretty girl in Lady Charles Beresford's party wore a particularly smart costume made of navy blue taffeta which had a bolero-coatee rucked from the shoulders down. There was a small shaped basque to finish the coatee just above the ordinary waist line and it opened over a chemise of ivory chiffon and real Valenciennes. The tunic was also finely rucked below the waist; was rather short and in front ran up into a point.

The skirt was draped and I noticed that very smart navy blue suede coathurms were worn over the blue silk stockings. This costume was accompanied by one of the new feather toques which are shaped almost exactly like Scotch caps. The color was flaming pink and the only trimming was a long, thin knife quill in black.

Another member of the same party wore a draped skirt of black satin in conjunction with a pleated tunic of plaid taffeta. The plaid showed stripes of dark green, blue and orange, with cross stripes in black and white. There was an Eton jacket in black satin, which had a large director's collar turned over with plaid taffeta. Superb buttons in yellow topaz and paste appeared on the open fronts of the Eton coat.

indicated that we are in for a season of picture fashions of one kind or another and before the spring season in Paris opens my readers will have realized that I have reason, to use the French phrase.

**LENT BRINGS GOOD EATING.**

LENT arrives just in time to vary the meat menu which is so dear to the hearts of most people. The season of dining and dancing has been in full swing with its heavy repasts, its numerous suppers and second suppers, the endless round of entertaining that involves refreshments in some form.

While the Lenten pause does not do away with feasting altogether, as bridge and dancing classes keep the days filled as usual with social frivolity, it has become rather the fashion to observe the rule against meat. The fashionable restaurants have followed in line and their dinner cards show a great number of dainty dishes appealing to the abstainer from flesh.

There is no dearth of good things in the market and the fish supply is plentiful and of good quality. Oyster lovers bear in mind that not so very many weeks remain of the oyster season and the half shell course is rarely missing. The larger oysters are in more favor than the small so-called Blue Points. All small oysters nowadays are labelled Blue Points in restaurant language and their flavor is no longer what it was when the Long Island variety was first discovered.

Fish bisques are delicious when the creaming is done carefully with well blended flour and milk mixed in so that no lump or curdling occurs. Vegetables also transform themselves into appetizing brews and a great deal of the parts often thrown away may be utilized. Lettuce, spinach, cauliflower, cabbage, celery stalks, all simmer down to excellent soups which mix to fine bisques with cream, butter and flour or cornstarch.

For coloring the housekeeper may remember that spinach, bruised and put through a fine sieve gives the various shades of green, carrots impart an orange or yellow tint, beets give rose and pink. Variations in the color and the serving of soups, even to the shape of the tureens and plates, add to the attractiveness of what the French consider one of the most important courses of the dinner.

beneath the saucepan if the range is a gas one. Butter and salt may be added. Unless the broth is desired very strong in flavor it is improved with a little hot water added. Remove the clams and serve the broth with a spoonful of whipped cream on the top of each cup. Add pepper and powdered parsley.

Milk or cream turns the broth into a very delicate soup, but many prefer the clam juice alone with salt and butter. Thin buttered toast is good with it. Beef tea of the old fashioned kind is so closely associated with the sick room that most people substitute bouillon or some of the beef extract soups, all of which are convenient and good. For real quality and substance nothing can equal beef tea and many who find beef tea difficult of digestion will appreciate it as a substitute for the meat. Those who absolutely object to dinners entirely of Lenten food can give body to the menu by having this as a first course.

Breakfast dishes of fish include all the salt and smoked fishes. Perch and butter fish breaded and fried are good breakfast dishes. They must be very fresh and one of the advantages of the Lenten season is that the markets are supplied daily with fresh fish, while at other seasons of the year the smaller demand does not call for the regular morning supply.

Porgies, flounders, river bass, weakfish, whitefish are all best when fried. Some of the larger fish are very much better when broiled—scabbard, mackerel, haddock, halibut and salmon being among these. Potatoes in some form seem a necessary accompaniment to fish. When for breakfast they are very good baked in the skins.

Shad is getting more plentiful in market and is a fine Lenten dinner fish. It is very good when planked and served with vegetables arranged in decorative fashion as a border. This makes it a sumptuous appearing dish when potatoes, beets, carrots, peas and string beans are alternated so as to make a color contrast.

Broiling is also one of the best ways in which to serve this fish, and it is possible now to remove the backbone in such a fashion that a great deal of the difficulty in eating the fish is done away with. The dealer will do this at the shop before it is sent home and will also scale and split it.

Sprinkle it with salt and rub in a little olive oil before broiling it, ten or fifteen minutes on the flesh side and about five on the skin side. The roe can be broiled with it, handling it carefully so that it is not broken. Serve on a very hot platter large enough to hold the fish complete. A maitre d'hotel sauce with lemon juice, powdered parsley and melted butter is very good with shad. The roe is probably better fried with bacon than cooked in any other way. It can be lightly floured over and then fried in very hot butter or in the bacon fat.

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color it. Cook for a few minutes and then strain and pour over the fish. The American flounder when filleted is a convenient and inexpensive dish for the Lenten table. It is free of all bone and skin and the flesh is delicate and fine. Floured and fried to a golden brown it is excellent with tomato sauce. The flounder lends itself to every method of cooking that is given for sole. Hollandaise is a simple and appetizing way of preparing the filets. Put them over a hot pan, say six small ones, and cover with salted water, adding a little vinegar. Cook for five or six minutes then drain them and place on a dish. Pour melted butter over them with the juice of half a lemon, garnish with parsley and serve with three potatoes cut in small bits.

A famous London chef is the author of this recipe. Choose very white filets of sole, cut them to the proper size and fillet them with a sharp knife, rolling the filets in the flours and then in this paper. Make a sauce from fish broth, adding the yolks of two eggs. Then pour in the soufflé pan, adding some sliced truffles warmed in butter and seasoned with salt and pepper. Place the sole palette of a thin crust in a silver tureen. Bake in the oven and cook for fifteen minutes. Then remove the papers and pour the soufflé over. Brown in the oven with Parmesan cheese sprinkled on top. This is called sole soufflé a la d'Orleans.

Sole is as popular with the English as steak is with the American. And the French also esteem it highly. The sole Marguery made the fortune of the French woman who cooked it herself in the small restaurant she opened in Washington in 1881. She has been pensioned after more than sixty years of active service. The State Historical Society in Tacoma gives her a pension.

The desk was brought around Cape Horn in 1885, when Major Stevens was sent as the first governor of Washington Territory. The desk is of walnut and shows little signs of wear.